



## FOOD MENU

### To Start With

- **Apulian Burrata**  £9,00  
*Fresh Apulian Burrata served in a bed of mixed leaf salad.*
- **Bresaola, Rucola e Grana** £14,50  
*Beef fine dry- cured meat . Served with rocket leaves, extra vergin olive oil, Parmesan flakes.*
- **Prosciutto Crudo e Bufala** £15,00  
*24 Months Parma Ham , Buffalo Mozzarella .*
- **Mortadella e Stracciatella** £12,00  
*Mortadella Igp Bolognese with Stracciatella cheese.*
- **Lingua di suocera Bruschettata**  £9,50  
*Crispy dry bread from Turin topped with chopped tomato, Extravigin Olive Oil, Garlic, Oregano & Basil .*
- **Alici al Burro** £9,50  
*Mediterranean Sea Anchovies & whipped butter in a Sourdough tasted Bread.*
- **Camembert di Langa (2PPL)** £16,00  
*Baked Camembert from Langhe area, Piedmont. Served with toasted bread.*
- **Prosciutto e Melone** £12,00  
*Parma Ham 24 Months with chilled Cantaloupe Melon*

### I Taglieri

- **Selection of Italian Cheese** £14,00  
*A selection of three Italian Cheeses. Served with Carasau bread and Taralli , grape, jam and honey .*
- **Selection of Italian Charcuterie** £16,00  
*A selection of three Italian Charcuterie . Served with Carasau bread.*
- **Tagliere Misto Italian Cheese&Charcuterie (1ppl)** £16,50  
*A selection of three cheeses and three charcuteries. Served with Carasau bread and Olives.*
- **Selection of Tuscany Marble Basin Aged Charcuterie** £20,00  
*A selection of three Charcuterie from Tuscany (Aged Coppa with Fennel, Lardo alle erbe, Pancetta . Served with artisanal bread sticks.*
- **Selection Imperiale Italian Cheese & Charcuterie (2ppl)** £29,00  
*A selection of three cheeses and three charcuteries . Served with Carasau bread, grape, jam, honey, olives and Taralli.*
- **Selection Royal Italian Cheese & Charcuterie (2ppl)** £35,00  
*A selection of three cheeses and three Marble Basin Aged charcuteries . Served with Carasau bread, grape, jam, honey, olives and bread sticks.*

### Salad

- **Caprese salad** £11,00  
*Beefsteak tomatoes, buffalo mozzarella, oregano, extra virgin olive oil, Basil Leafs .*
- **Pochettino Delux** £15,00  
*Mixed leaf salad, Tuna fillet, Tomato, Olives, Artichokes, Buffalo Mozzarella , extra Vigin Olive oil.*

There is a discretionary service charge of 12.5%







## FOOD MENU

### Vegetable Sides

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|--|-------|
| • Green Olives                           | £4,50 |
| • Mixed leaf salad                       | £5,00 |
| • Rocket leaf salad with Parmesan Flakes | £6,50 |
| • Tomato, Olives & Onions                | £5,00 |

### Il Pane

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|--|-------|
| • Bread basket   | £5,00 |
| • Garlic Bread<br><i>Plain Pinsa Base, Garlic oil and Maldon salt.</i> | £8,00 |
| • Apulian taralli (Bread Biscuit)                                      | £3,00 |
| • Pane Guttiau (Sardinian crispy flat bread)                           | £3,00 |
| • Grissini Piemontesi (Artisanal Bread sticks)                         | £3,00 |

### Mains

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|---|--------|
| • <b>Lasagna Bolognese</b><br><i>Layers of egg pasta with beef ragù, béchamel sauce, mozzarella cheese and parmesan.</i>  | £14,50 |
| • <b>Parmigiana</b> <br><i>Layers of baked aubergines, tomato sauce, basil, Parmesan and mozzarella fior di latte.</i> | £13,00 |
| • <b>Lasagna Funghi e Salsiccia</b><br><i>Layers of egg pasta with béchamel sauce and mixed sautéed mushrooms, Italian Sausage.</i>   | £15,50 |
| • <b>Polpette al Sugo</b><br><i>Beef &amp; Pork meat ball in tomato sauce served in a bed of Crispy bread.</i>  | £13,00 |

### Pinsa Romana

 **Gluten free Pinsa Base + £2.50**

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|--|--------|
| • <b>Pinsa Marinara</b> <br><i>Tomato sauce, garlic, oregano and extra virgin olive oil.</i>                            | £10,00 |
| • <b>Pinsa Margherita</b> <br><i>Tomato sauce, mozzarella cheese and basil leaves.</i>                                  | £12,50 |
| • <b>Pinsa Diavola (Spicy)</b> <br><i>Tomato sauce, mozzarella cheese, spicy salame &amp; Spicy Nduja from Calabria</i> | £14,50 |
| • <b>Pinsa Salsiccia &amp; Friarelli</b><br><i>Tomato sauce, mozzarella, Italian sausage and Friarelli (Italian Broccoli).</i>   | £15,00 |
| • <b>Pinsa Cotto &amp; Funghi</b><br><i>Tomato sauce, Mozzarella cheese, mushrooms and cooked ham.</i>   | £14,50 |
| • <b>Pinsa Pancetta &amp; Taggiasche olives</b><br><i>Mozzarella cheese, pancetta and taggiasche olives.</i>   | £14,00 |
| • <b>Pinsa Capricciosa</b><br><i>Tomato sauce, mozzarella cheese, artichokes, mushrooms, taggiasche olives and cooked ham.</i>   | £16,00 |

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## Pinsa Romana

🌾 Gluten free Pinsa Base + £2.50

- Pinsa Regina Margherita** 🌿 £15,50  
 Tomato sauce, Buffalo mozzarella, Oregano & basil leaves.
- Pinsa Delizia** £17,00  
 Mozzarella cheese, Truffle sauce, Mortadella, Olive Taggiasche and chopped Pistachio.
- Pinsa Provola & Sausage** £16,00  
 Smoked provola cheese, mozzarella cheese and fresh Italian sausage.
- Pinsa alla Romana** £14,50  
 Mozzarella cheese, sweet gorgonzola and pork cheek (guanciale).
- Pinsa Cotto & Gorgonzola** £14,50  
 Mozzarella cheese, cooked ham and blue cheese.
- Pinsa Vegetariana** 🌿 £15,00  
 Tomato sauce, mozzarella cheese, mushrooms, artichokes and taggiasche olives.
- Pinsa al Tartufo** 🌿 £16,00  
 Mozzarella cheese, mushrooms, black truffle cream and truffle oil.
- Pinsa Provola & Speck** £15,00  
 Speck, Mozzarella cheese and smoked provola cheese.
- Pinsa 4 Formaggi** 🌿 £15,00  
 Mozzarella cheese, smoked scamorza, blue cheese and shaved parmesan cheese.
- Pinsa Pochettino** £17,00  
 Tomato sauce, Mozzarella cheese, Parma ham and rocket.
- Pinsa Rucola e Grana** £13,50  
 Tomato sauce, mozzarella cheese, rocket salad and Parmesan flakes.
- Pinsa alla Sarda** £15,00  
 Tomato sauce, mozzarella cheese, Salami & Pecorino cheese from Sardinia.
- Pinsa 4 Mori** £16,50  
 Tomato sauce, mozzarella cheese, artichokes, mushrooms, black olives, Salami and Pecorino cheese from Sardinia.
- Pinsa Capperi & Acciughe** £13,50  
 Tomato sauce, mozzarella cheese, Anchovies fillets, Carpers.
- Pinsa Tricolore** £15,50  
 Ligurian Pesto, Cold Buffalo Mozzarella, Cold Cherry tomato, Oregano.
- Pinsa Dolce Vita** £18,50  
 Tomato sauce, Buffalo Mozzarella, Parma Ham, Oregano and Basil leaves.
- Pinsa Arrabiata** £16,50  
 Tomato sauce, mozzarella cheese, Grilled peppers, onions, black olives, and Spicy Salami.
- Pinsa alla Carlofortina** £16,50  
 Tomato sauce, mozzarella cheese, Tuna fillet, cherry tomato and Pesto.
- Pinsa Boscaiolo** £15,50  
 Tomato sauce, Mozzarella cheese, Italian sausage, mushrooms and olive Taggiasche.
- Pinsa Contadina** £17,50  
 Tomato sauce, Buffalo Mozzarella, Italian sausage, onions, Oregano & Basil leaves.



Please ask us for Information about Allergens



## Desserts

- **Tiramisu Classic**  
*Espresso soaked sponge layered with mascarpone cream and dusted with cocoa powder.* £8,00
- **Tiramisu Pistachio**  
*Sponge layered with mascarpone and Pistachio cream. Decorated with chopped Pistachios.* £8,00
- **Cuore di Cioccolato**  
*A unique and classic chocolate fondant souffle with a liquid chocolate centre, served warm with vanilla ice cream.* £8,00
- **Cannolo Siciliano**  
*Pastry shell filled with a creamy, sweet ricotta cheese filling, garnished with chopped pistachios.* £6,50
- **Torta della Nonna**  
*Shortcrust pastry filled with lemon flavoured patisserie cream and decorated with pine nuts, dusted with icing sugar.* £6,50
- **Affogato**  
*Espresso with Vanilla Ice Cream & Amaretto.* £10,00
- **Vanilla Ice Cream** £5,00
- **Lemon Sorbet**  
*Lemon sorbet served in a whole lemon shell.* £7,00

## Caffetteria

- **Espresso** £2,20
- **Macchiato** £2,20
- **Cappuccino** £3,20
- **Caffé Latte** £3,20
- **Americano** £2,70







## Water

- **San Bernardo Liscia** £3,50  
*Still natural mineral water from Piedmont , 75cl*
- **San Bernardo Frizzante** £3,50  
*Sparkling mineral water from Piedmont , 75cl*

## Beers & Cider

- **Ichnusa** £5,00  
*Sardinian Lager , 33cl, 4.7%*
- **Baladin Nazionale** £7,00  
*100% ITALIAN CRAFT BEER , Blond Ale, 33cl, 6.5%*
- **Baladin Nazionale Gluteen Free** £5,50  
*100% ITALIAN CRAFT BEER , Blond Ale, 33cl, 6.5%*
- **Baladin Nora** £7,00  
*SPICED ALE, 33cl, 6.8%*
- **Baladin Isaac** £7,00  
*WITBIER (BLANCHE) , 33cl, 5%*
- **Baladin L'IPPA** £7,00  
*INDIA PALE ALE (IPA) ITALIAN STYLE, 33cl, 5.5%*
- **Baladin Wayan** £7,00  
*SAISON, 33cl, 5.8%*
- **Baladin Rock 'n Roll** £7,00  
*AMERICAN PALE ALE ITALIAN STYLE, 33cl, 7.5%*
- **Baladin Botanic IPA** £5,50  
*100% ITALIAN CRAFTSMANSHIP (Alcohol Free Beer)*
- **Menabrea Zero 0.0%** £3,50  
*Piedmont Lager, 33cl, 0.0% (Alcohol Free Lager)*
- **Melarossa Cider** £4,00  
*Italian Crafted cider made with 100% Italian apple juice, 33cl, 5%*

## Soft Drinks

- **Aranciata BIO San Bernardo** £3,60  
*Sparkling Soft Drinks orange, 26cl*
- **Chinotto BIO San Bernardo** £3,60  
*Sparkling Soft Drinks Chinotto, 26cl*
- **Limone&Menta BIO San Bernardo** £3,60  
*Sparkling Soft Drinks Lemon-Mint, 26cl*
- **Limonata BIO San Bernardo** £3,60  
*Sparkling Soft Drinks Lemon, 26cl*
- **Coca Cola (Classic or Zero)** £3,00  
*Iconic Glass Bottle 33cl .*
- **Pago Fruit Juice ( Apple / Orange / Peach / Pear )** £3,00  
*Simply 100% fruit, nothing added.*

There is a discretionary service charge of 12.5%







## Cocktails

- Gin Tonic Baladin** £12,00  
*Italian Craft Gin made from distilled cereals, Floral Aroma blend with a gentle note of smoked juniper. Tonic Water (grapefruit / classic / hay).*
- Gin Tonic** £10,00  
*Gin, Tonic water.*
- Pink Gin** £12,00  
*Artisanal Pink Gin from Sardinia Island, Tonica al pompelmo (Grapefruit tonic).*
- Negroni Pochettino way** £12,00  
*Baladin Gin - Artisanal Vermouth slowly age in old Balsamic Vine garcasks by Giusti of Modena - Aperitivo Montanaro made with extracts such as red apple, radish, cherry, sweet potato and carrots.*
- Aperol Spritz** £10,00  
*Aperol, Prosecco, Soda*
- Lemon Spritz** £10,00  
*Limoncello, Prosecco, Soda*
- Americano** £10,00  
*Artisanal Vermouth slowly age in old Balsamic Vine garcasks by Giusti of Modena - Aperitivo Montanaro made with extracts such as red apple, radish, cherry, sweet potato and carrots, Soda Water.*
- Limoncello Negroni** £10,00  
*Gin, Bitter, Limoncello*
- Bellini Classic** £9,00  
*Peach Juice, Prosecco*

## Mocktails & 0% Alcohol Prosecco and Rose'

- Bella Gin Tonic 0% Alcohol** £8,00  
*Gin, Tonic water.*
- Negroni 0% Alcohol** £8,00  
*Gin, Vermouth, Bitter*
- Garibaldi 0% Alcohol** £8,00  
*Bitter, Orange juice*
- Spritz Bella 0% Alcohol** £8,00  
*Bitter aperitivo, Prosecco, Soda*
- Prosecco 0% Alcohol** £7,00
- Sparkling Rose' (Bottle) 0% Alcohol** £18,00

## Spirits & Liqueurs (25ml)

£5,00

